



CHEDDAR SMASH BURGERS

with Chipotle Ketchup, Green Salad, and a Dill Pickle



HELLO

SMASH BURGER

Flat-smashed patties have a deeply browned crust and classic flavor—it's the burger lover's burger.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 770**



Dill Pickle



Lemon



Ground Beef



Hamburger Buns
(Contains: Wheat, Milk)



Ketchup



Roma Tomato



Red Onion



Cheddar Cheese
(Contains: Milk)



Spring Mix Lettuce



Chipotle Powder

START STRONG

Smash burgers feature a simple hack that's perfect for the hustle-bustle of the season: because of their thin shape, they not only have a nice crusty exterior but also cook super-duper fast.

BUST OUT

- Large pan
- Medium bowl
- Small bowl
- Oil (1 tsp | 2 tsp)
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---|-----------------|
| • Dill Pickle | 1 2 |
| • Roma Tomato | 1 2 |
| • Lemon | 1 1 |
| • Red Onion | 1 1 |
| • Ground Beef | 10 oz 20 oz |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Hamburger Buns | 2 4 |
| • Spring Mix Lettuce | 2 oz 4 oz |
| • Ketchup | 2 TBSP 4 TBSP |
| • Chipotle Powder  | 1 tsp 1 tsp |

HELLO WINE



PAIR WITH

La Pintada Yecla Monastrell, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Cut six thin slices from **pickle**; cut the remainder in half. Slice half the **tomato** into thin rounds; dice other half. Halve **lemon**. Peel **onion**, then slice two ¼-inch-thick rounds from the equator (the fattest part; use the rest as you like).



4 TOP BURGERS

Flip **burgers** over and cook on other side for about 2 minutes. Sprinkle **cheddar** onto tops of burgers, cover pan, and continue cooking until cheddar melts, about 1 minute more.



2 SHAPE BURGERS

Divide **beef** in half and shape into two balls. Flatten each ball with your palm until you have a wide circle that's about ⅓ inch thick. Season generously with **salt** and **pepper**.



5 TOAST BUNS AND TOSS SALAD

While burgers cook, split **buns** in half and toast in toaster oven or oven until lightly golden, 1-2 minutes. (**TIP:** Place buns on a baking sheet first if using the oven.) Place **lettuce**, **diced tomato**, a squeeze of **lemon**, and a large drizzle of **olive oil** in a medium bowl and toss to combine. Season with **salt**, **pepper**, and more lemon (to taste).



3 COOK BURGERS

Heat a drizzle of **oil** in a large pan over high heat. Add **burgers** to pan and immediately press down with a spatula to flatten them as much as possible. Cook until deeply browned and crisp on bottom, about 3 minutes. **TIP:** Press down with your spatula while the burgers cook to increase surface contact, which will help them get nice and crispy.



6 ASSEMBLE AND SERVE

Mix **ketchup** and a pinch of **chipotle powder** in a small bowl. (**TIP:** Add more or less chipotle powder to taste—it's spicy.) Spread ketchup mixture onto **buns**, then fill with **burgers**, **sliced pickle**, **tomato rounds**, and **onion slices**. Serve with **salad** and **pickle halves** on the side.

FLIP IT!

With classic smash burgers under your belt, you're a burger-meister.

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